

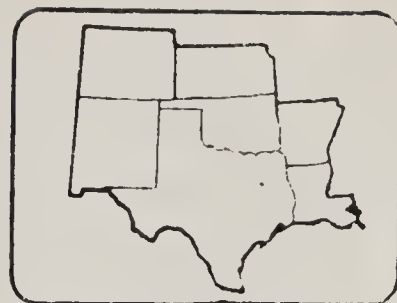
Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

SOUTHWEST REGIONAL INFORMATION OFFICE

FOOD SAFETY AND QUALITY SERVICE

UNITED STATES DEPARTMENT OF AGRICULTURE
1100 Commerce Street • Room 5-C-40 • Dallas, Texas 75242
Telephone (214) 749-3331 Warlick



June 14, 1978

USDA Sets New Standard for Lard; Eliminates Standard for Rendered; Pork Fat.

The U.S. Department of Agriculture (USDA) has amended its federal meat inspection regulations to clarify and revise the standard of composition for lard and to delete the current standard for rendered pork fat.

Sydney Butler, deputy assistant secretary of agriculture for food and consumer services, said that packers have generally discontinued producing rendered pork fat, while concentrating more on producing lard. Thus, rendered pork fat rarely is available in retail stores.

Under the amendment, which will be administered by USDA's Food Safety and Quality Service (FSQS), lard would have to exhibit certain typical characteristics relating to color, odor and taste. These requirements, Butler said, were not clearly delineated in the previous federal meat inspection regulations.

The amendment will allow pork ingredients--such as fresh, frozen or cooked fatty tissues--to be used in the manufacture of lard. The new characteristic standards defining lard will assure consumers of a product at least equal in quality to that presently available. The use of cured pork tissues in the production of lard was not approved because of a number of questions regarding the levels and use of nitrites as curing agents. As further information becomes available on the use of nitrites as curing agents, USDA will reconsider its position on allowing cured pork tissues in the manufacturing of lard.

The new amendment to the regulations was first proposed by USDA in June 1973. Of the 52 written comments received on the proposal, 34 represented the viewpoints of consumers and 14 represented processors of lard and related products. The remaining comments came from state meat inspection officials who supported the proposal.

Consumer comments generally indicated opposition to any changes in the use of ingredients that would adversely affect the quality of lard. The requirements set forth in the new standard would meet that concern. Industry comments favored the proposal as long as it would permit the continued production of lard through the use of conventional equipment and operations.

The new amendment, which was published in the June 13 Federal Register, becomes effective July 13.

